

### AMENDMENTS TO THE CLAIMS

This Listing of Claims will replace all prior versions and listings of claims in this application.

Please cancel claim 24 without prejudice or disclaimer.

#### Listing of Claims:

1. (Withdrawn) A ubiquinone supplementation food  
  
which is obtainable by adding a composition containing ubiquinone and an oil/fat.
2. (Withdrawn) The ubiquinone supplementation food according to Claim 1, which contains 0.001 to 50% by weight of ubiquinone based on the total weight of the food.
3. (Withdrawn) The ubiquinone supplementation food according to Claim 1, which contains 0.01 to 50% by weight of ubiquinone based on the total weight of the oil/fat.
4. (Withdrawn) The ubiquinone supplementation food according to Claim 1, wherein the oil/fat has a melting point of not lower than 20°C.
5. (Withdrawn) The ubiquinone supplementation food according to Claim 4, wherein the composition containing ubiquinone and an oil/fat is obtainable by dissolving ubiquinone in the oil/fat having a melting point of not lower than 20°C under heating, and solidifying or plasticizing the obtained mixture, or preparing the obtained mixture into an oil-in-water emulsion or a water-in-oil emulsion.
6. (Withdrawn) The ubiquinone supplementation food according to Claim 3, wherein the oil/fat has a melting point of below 20°C.

7. (Withdrawn) The ubiquinone supplementation food according to Claim 6, wherein the composition containing ubiquinone and an oil/fat is obtainable by dissolving ubiquinone in the oil/fat having a melting point of below 20°C under heating, and preparing the obtained mixture into an oil-in-water emulsion.

8. (Canceled)

9. (Withdrawn) The ubiquinone supplementation food according to Claim 1, which further contains an antioxidant and/or an edible color.

10. (Withdrawn) The ubiquinone supplementation food according to Claim 9, wherein the antioxidant and/or edible color is at least one species selected from the group consisting of ascorbyl palmitate, ascorbyl stearate, catechin, lecithin, tocopherol, tocotrienol, lignan, and carotenoid.

11. (Withdrawn) An edible oil/fat composition which contains ubiquinone.

12. (Withdrawn) The edible oil/fat composition according to Claim 11, which contains 0.01 to 50% by weight of ubiquinone based on the total weight of the oil/fat composition.

13. (Withdrawn) The edible oil/fat composition according to Claim 11, which further contains an antioxidant and/or an edible color.

14. (Withdrawn) The edible oil/fat composition according to Claim 13, wherein the antioxidant and/or edible color is at least one species selected from the group consisting of ascorbyl palmitate, ascorbyl stearate, catechin, lecithin, tocopherol, tocotrienol, lignan, and carotenoid.

15. (Currently Amended) A process for producing a ubiquinone supplementation food which comprises dissolving ubiquinone in an oil/fat under heating at a heating temperature of not lower than the melting point ~~points~~ of ubiquinone, and adding the obtained mixture to a food material.

16. (Original) The process according to Claim 15, wherein the oil/fat has a melting point of not lower than 20°C, and the mixture to be added to a food material is obtainable by dissolving ubiquinone in said oil/fat under heating, and solidifying or plasticizing the resultant, or preparing the resultant into an oil-in-water emulsion or a water-in-oil emulsion.

17. (Original) The process according to Claim 15, wherein the oil/fat has a melting point of below 20°C, and the mixture to be added to a food material is obtainable by dissolving ubiquinone in said oil/fat under heating, and preparing the obtained mixture into an oil-in-water emulsion.

18. (Previously Presented) A ubiquinone supplementation food which is obtainable by the process according to Claim 15.

19. (Withdrawn) A method for preventing precipitation and/or localization of ubiquinone in a food

which comprises producing a food by dissolving ubiquinone in an oil/fat under heating and adding the obtained mixture to a food material.

20. (Withdrawn) The method according to Claim 19, wherein the oil/fat has a melting point of not lower than 20°C, and the mixture to be added to the food material is obtainable by dissolving ubiquinone in said oil/fat under heating, and solidifying or plasticizing the resultant, or preparing the resultant into an oil-in-water emulsion or a water-in-oil emulsion.

21. (Withdrawn) The method according to Claim 19,  
wherein the oil/fat has a melting point of below 20°C, and the mixture to be added to  
the food material is obtainable by dissolving ubiquinone in said oil/fat under heating, and  
preparing the resultant into an oil-in-water emulsion.

22. (Canceled)

23. (Previously Presented) The process according to Claim 15,  
wherein the heating temperature is within the range of 50°C to 70 C.

24. (Canceled)